

Ryndam inspected on May 28, 2001 in Sitka, AK. By Don Ackerman and Mike Hanika  
Score - 99

Item No.	Description	Points Deducted
06	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Comment: THERE WAS NO COPY OF THE MOST RECENT MICROBIOLOGICAL REPORT FROM THE LAST PORT WHERE THE SHIP BUNKERED POTABLE WATER.

Recommendation: 5.1.1.2.1 Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards.

Action: The vessel will be seeking a variance to this requirement when bunkering water in U.S. ports because the water is coming from EPA regulated municipal water supplies and is required to be potable.

Site: POTABLE WATER

Comment: THERE WAS NO RECORD OF THE COLLECTION AND ANALYSIS OF FOUR RANDOM POTABLE WATER SAMPLE FOR E. COLI

Recommendation: 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.

Action: This new requirement for testing of water samples is now under way.

Site: POTABLE WATER

Comment: THERE WAS NO INITIALING OF THE CHARTS OR A LOG BOOK WHICH WOULD SHOW THAT THE ANALYZER WAS BEING CALIBRATED DAILY.

Recommendation: 5.5.1.2.2 The calibration shall be recorded on the chart or in a log book.

Action: Charts were initialed.-inspector requested that the word CALIBRATED be written on the chart as well. Now implemented.

Item No.	Description	Points Deducted
08	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER – BUNKERING STATION

Comment: THE SCREW CAPS FOR THE BUNKERING WATER LINES DID NOT HAVE CHAINS ATTACHED TO THEM.

Recommendation: 5.3.2.1.4 The potable water filling line shall have a screw cap or plug fastened by a non-corroding chain to an adjacent bulkhead or surface in such a manner that the cap or plug shall not touch the deck when hanging free.

Action: Chains have been fitted on the caps.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: SPA

Comment: A NON-HALOGEN SPA SHOCK CHEMICAL WAS USED INSTEAD OF A DAILY SUPER DISINFECTION OF THE SPA'S..

Recommendation: Shock 6.3.2.1.2 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day.

Action: Holland America Line disagrees with VSP in the use of a halogenated verses non-halogenated shock for daily super disinfection, but we must comply with the new requirements of the Operations Manual. We have a quantity of the non-halogenated shock in stock on board and will continue to used-up this stock until it is depleted or the Operations Manual comes into full force. Although not approved by the VSP, this product is widely used worldwide and is effective for shocking pools and spas. Holland America Line has long been a leader in environmentally responsible operational procedures. We feel it better for the environment to use up this chemical rather than throw it out. We have already selected and purchased a halogen-based replacement.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMDs provided, located, calibrated.	0

Site: MAIN GALLEY

Comment: BLAST CHILLER 787 HAD BEEN OUT OF ORDER FOR APPROXIMATELY 2 MONTHS.

Recommendation: 7.4.5.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including:

(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Parts for this unit have been on order. Unit will be repaired when parts arrive. There is a second blast chiller available for use in the main galley.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: GARDE MANAGER

Comment: THE CHOPPER BLADE WAS SOILED AND CORRODED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Job order (33358) was made to make it easier to take blade apart for cleaning. Crewmembers were instructed to take blade apart after each use. Crewmembers were made aware of the health danger with might result if not done.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: BREAKFAST PANTRY

Violation: THE PIPE FLANGE FOR THE GAYLORD DRAIN SYSTEM WAS SEPARATED FROM THE BULKHEAD..

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Job order was made (33359) to reattach flange.

Site: FOOD SERVICE - GENERAL

Violation: CRACKED DECK TILES AND RECESSED TILE GROUTING WAS NOTED IN VARIOUS AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Maintaining, replacing and repairing cracked deck tiles and grouting is an ongoing project. Areas noted during the inspection will be addressed.

Site: LIDO

Violation: THERE WAS RECESSED GROUTING NOTED THROUGHOUT THE LIDO GALLEY AREA..

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Maintaining, replacing and repairing cracked deck tiles and grouting is an ongoing project. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: LIDO – GALLEY – PORT CORRIDOR

Comment: THE LIGHT LEVEL OVER THIS HAND WASHING STATION WAS BELOW 220 LUX

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Light fixture is on order increase the level of illumination for this area.